

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, June 22, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$20

cajun style with a mango, black bean & corn salsa

BONE-IN PORK CHOP \$20

a la provençal

SOUP DU JOUR

SPLIT PEA SOUP \$7

APPETIZERS

PEACH & AVOCADO SALAD \$11

with goat cheese, toasted almonds over mixed greens with honey balsamic dressing

GREEK SALAD \$11

sweet peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette

MELON & PROSCIUTTO \$12

with fresh mozzarella, sun dried tomatoes, roasted red peppers & basil olive oil

SAUTÉED CHORIZO AND MUSSELS \$13

with white wine demi glaze sauce

TRI-COLOR SALAD \$11

arugula, radicchio, brie cheese, toasted almonds, strawberries & oranges with raspberry dressing

PROSCIUTTO & GOAT CHEESE CROSTINIS \$11

drizzled with honey

ENTRÉES

LOBSTERFEST \$35

a 1.25lb steamed lobster with salad, vegetable of the day & potato

SUSHI TUNA \$30

panko encrusted served with wasabi & ginger soy sauce

FILET OF MAHI-MAHI \$24

a la provençale

FILET MIGNON OF PORK \$21

sautéed with shallots, green peppercorns, white wine & touch of mustard

MAGRET DE CANARD \$25

boneless breast of long island duckling with shallots, raisins & port wine reduction

CHAR-BROILED STRIP STEAK (14 OZ) \$41

char-broiled & served with potato and vegetable of the day

BROOK TROUT ALMONDINE \$23

rolled in dijon mustard & toasted almonds

BERKSHIRE PORK CHOP \$24

roasted & served with hot & sweet cherry peppers

OSSO BUCCO \$29

veal shank braised in a white wine, tomato, herbs sauce over risotto

FILET OF ARCTIC CHAR \$24

pan seared & served on a bed of spinach drizzled with an orange sesame ginger sauce

CLAMS & PASTA \$23

steam clams served over spinach angel hair in a white clams sauce

WHITE BEAN & BLACK OLIVE RAVIOLI \$21

with sautéed shrimp in a chipotle sauce

ST. LOUIS B.B.Q STYLE RIBS \$20

served with vegetable of the day & choice of potato

DESSERTS

PROFITEROLES \$11 : *(baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)*

CHOCOLATE PEANUT BUTTER PIE \$8

VANILLA CHEESECAKE \$7

KEY LIME PIE \$8

STRAWBERRIES & BLUEBERRIES WITH FRESH WHIPPED CREAM \$9

BLUEBERRY or APPLE PIE A LA MODE \$9

BRAWNIE SUNDAE \$8